

## Productspecification final product

<b>1. Article description:</b>	ENGENS, 60 % f. i. d. m., 4 x app. 3 kg				
<b>2. Article-No.:</b>	4464				
<b>3. EAN:</b>	unit:	28 4464 x xxxxx x			
	carton:	look at unit			
<b>4. Product description:</b>	Havarti, foil ripened				
<b>5. Application:</b>	suitable for direct consumption or useable as ingredient, no dietary attributes				
<b>6. Packaging:</b>	unit:	transparent PE-PA-foil, weight label			
	carton:	neutral carton, weight label			
<b>7. Product classification:</b>	semi-hard cheese (double cream level)				
<b>8. Ingredients (subject to the german food law):</b>	<u>must not be declared:</u> pasteurized cow's milk, salt, lactic acid bacteria, microbiological rennet <u>must be declared:</u> dye: beta carotene (E 160 a), preservative: sodium nitrate (E 251)				
<b>9. Substance of content/100g (average value)</b>					
calorific value	1732 kJ/419 kcal	- mono unsaturated fats	9,5 g		
protein	19 g	- poly unsaturated fats	1,1 g		
carbohydrates	0,2 g	- cholesterol	91 mg		
sugar	---	fibre	---		
fat:	38 g	sodium	800 mg		
- saturated fats	27,4 g				
<b>10. Chemical data</b>					
<b>test</b>	<b>target value</b>	<b>limiting value</b>	<b>method</b>		
fat content %	38		ASU L 03.00-8 (mod.)		
dry matter %	62	min. 61,0	ASU L 03.00-9		
fat in dry matter %	61	min. 60,0	calculated		
moisture in fat-free cheese %	61	min. 54,0/max. 63,0	calculated		
salt %	1,9	min. 1,6/max. 2,2	ASU L 03.42-4 (mod.)		
pH	5,3	min. 5,1/max. 5,5			
<b>11. Sensory parameters</b>					
appearance external	closed rind				
appearance internal	ivory to yellow colour, little bit holes				
smell	lightly harsh to piquant				
taste	lightly harsh to piquant				
consistence	sleek to delicate paste				
<b>12. Microbiological Data</b>					
<b>test</b>	<b>m</b>	<b>M</b>	<b>n</b>	<b>c</b>	<b>method</b>
Enterobacteriaceen 1 g	10	50	5	2	VRBD
yeast internal 1 g	500	1000	5	2	YGC
yeast external 1 g	1000	5000	5	2	YGC
moulds 1 g	50	100	5	2	YGC
coagulase-positive staphylococci 1 g	10	100	5	2	ASU L 02.07-2
E. coli 1 g	absent	= m	5	0	ASU L 01.00-25 (mod.)
Listeria m. 25 g	absent	= m	5	0	ASU L 00.00-32
Salmonella 25 g	absent	= m	5	0	ASU L 00.00-20 (mod.)

Abk.: **n** = Anzahl Proben **c** = höchste Anzahl an Proben, die den Grenzwert **m** überschreiten darf  
**M** = maximal zulässiger Grenzwert, der von keiner Probe überschritten werden darf

<b>13. Emissions/inhibitors</b>		
Heavy Metals, Pesticides, PCB, Mycotoxines, Dioxines, Inhibitors: in compliance with the german food law		
<b>14. Allergy and incompatibility clues</b>		
The product contains lactose and lactoprotein.		
<b>15. Genetic engineering</b>		
The product is not manufactured with genetically processes and contains no genetically modified mikroorganismen and no subject to declaration ingredients in accordance with directives 1829/2003 and 1830/2003.		
<b>16. Foodlaw aspects</b>		
The product conforms the requirements of the german foodlaw and applicable EU-directives.		
<b>17. sell by date/guaranteed days at delivery, storage terms</b>		
sell by date: 150 days from day of production		
transport- and storage temperatures: ≤ 10 °C		
<b>18. Logistical Data</b>		
net weight/unit	ca. 3	
units/underwrapping	1	
units/carton	4	order unit
net weight/unit kg	app. 12,0	
gross weight/unit kg	app. 12,4	
dimension/unit mm	300 x 100 x 95	L x B x H
dimension/carton mm	444 x 316 x 106	L x B x H
units/layer	6	
layers/pallet	9	
carton/pallet	54	
net weight/pallet kg	ca. 648	
gross weight/pallet kg	ca. 670	excl. pallet
pallet height mm	1100	incl. pallet
<b>19. Complementary product-informations</b>		
No Casein/Caseinat-Application.		
This product is produced in Germany.		
<b>20. Producer/Address</b>		
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	issued by	approved by
Datum	30.01.2008	30.01.2008
Unterschrift	Velken	Poppen